

Amendments to the claims

1-29 (canceled)

30. (new) A method for preparing a brewed drink which comprises:

(a) providing a container having an exchange chamber, a sufficiently large extraction chamber, a filter between the chambers, and a supply of flavor-containing materials in the extraction chamber;

(b) forming a freely movable dispersion of flavor-containing materials by pouring a volume of water into the sufficiently large extraction chamber;

(c) forming a reservoir of water by pouring a volume of water to the exchange chamber; and

(d) converting the reservoir of water in the exchange chamber into a reservoir of brewed drink by swirling or shaking the container for about 5 to 60 seconds; and

(e) wherein the freely movable dispersion contains the flavor-containing materials, thereby requiring filtration through the filter prior to drinking or dispensing, while the reservoir of brewed drink is substantially free of the flavor-containing materials, thereby being instantly available for drinking or dispensing.

31. (new) A method as defined in claim 30 wherein the forming steps are followed immediately by the converting steps, thereby allowing one to quickly make a brewed drink in about 5 to 60 seconds.

32. (new) A method as defined in claim 30 wherein the swirling or shaking the container takes about 5 to 30 seconds.

33. (new) A method as defined in claim 30 further comprising forming a visually appealing layer of crema on the reservoir of brewed drink by swirling or shaking the container.

34. (new) A method as defined in claim 33 wherein the filter has 200 or fewer holes per inch to facilitate the visually appealing layer of crema to form on the reservoir of brewed drink.

35. (new) A method as defined in claim 33 wherein the filter has straight-through filtration openings to facilitate the visually appealing layer of crema to form on the reservoir of brewed drink.

36. (new) A method as defined in claim 30 wherein the extraction chamber is formed above the sufficiently large extraction chamber to allow the reservoir of water to form above the freely movable dispersion in the extraction chamber, thereby allowing the plug of roasted coffee grounds that floats in the dispersion to be adjacent to the reservoir of water.

37. (new) A method as defined in claim 30 wherein the extraction chamber is sufficiently large so that the flavor-containing materials occupies a sufficiently small portion of the extraction chamber.
38. (new) A method as defined in claim 30 wherein the volume of the extraction chamber is four or more times of the volume of the flavor-containing materials.
39. (new) A method as defined in claim 30 wherein the exchange chamber is smaller than the extraction chamber.
40. (new) A method as defined in claim 30 further comprising taking a drink from the reservoir of brewed drink in the exchange chamber by slightly tilting the container.
41. (new) A method as defined in claim 40 further comprising filtering the dispersion through the filter by tilting the container sufficiently.
42. (new) A method as defined in claim 41 wherein the container further has a vent to enable the dispersion to be filtered through the filter.
43. (new) A method as defined in claim 30 further comprising removing a cover seal from the container, adding a desired additive into the exchange chamber prior to the forming steps, and disposing the container after the consumption of drink therein.
44. (new) A method as defined in claim 30 further comprising removing a seal from container before the forming steps, placing a lid or cover to the container and above the exchange chamber before the converting step, and disposing the container after the consumption of drink therein.
45. (new) A method as defined in claim 30 further comprising quenching the extraction of the roasted coffee grounds by adding ice to the exchange chamber prior to the converting step, thereby preventing the undesired bitter chemicals from be extracted and improving the taste of the brew.
46. (new) A method as defined in claim 30 wherein the exchange chamber is so located to enable the reservoir of brewed drink to cover the filter at least partly, thereby making the filter at least partly invisible but the reservoir of brewed drink visible to consumers.
47. (new) A method as defined in claim 30 wherein at least part of the filter is sufficiently hydrophobic to stay sufficiently dry, thereby allowing air to pass through.
48. (new) A method for preparing a brewed drink which comprises:
- (a) providing a container and a filter connected or adapted to connect to the container;
 - (b) introducing a predetermined amount of hot water to the container containing roasted coffee grounds to produce a dispersion of coffee grounds;

(c) quenching the extraction of the roasted coffee grounds by adding sufficient amount of ice to the roasted coffee grounds in the dispersion, thereby preventing the undesired bitter chemicals in the coffee grounds from be extracted and improving the taste of the brewed drink; and

(d) tilting the container to filter the dispersion through the filter.

49. (new) A method as defined in claim 48 further comprising adding a predetermined amount of cold liquid to the dispersion a predetermined time after the introducing step.

50. (new) A method for preparing a brewed drink which comprises:

(a) providing a container and a filter connected or adapted to connect to the container;

(b) introducing a predetermined amount of hot water into the container containing roasted coffee grounds to form a dispersion of coffee grounds;

(c) taking or pouring a drink by tilting the container;

(d) facilitating the filtration flow of the dispersion by swirling or shaking the container for a certain amount of time; and

(e) wherein the facilitating step is performed before the taking or pouring a drink step so that when one tilts the container to take or pour a drink, the coffee can flow quickly and naturally from the container, thereby improving the drinking experience.

51. (new) A method as defined in claim 50 further comprising forming a visually appealing layer of crema on top of the brewed drink by swirling or shaking the container for a certain amount of time.

52. (new) A method as defined in claim 51 wherein the filter is sufficiently transparent to display the visually appealing layer of crema visible below the filter.

53. (new) A method as defined in claim 50 wherein in the introducing step the hot water is poured onto the filter, wherein the filter has 350 or fewer holes per inch to prevent hot water overflow out of the container during the introducing step.

54. (new) A method as defined in claim 50 wherein in the introducing step the hot water is poured onto the filter, wherein the filter has 200 or fewer holes per inch to prevent any hot water overflow out of the container during the introducing step.

55. (new) A method as defined in claim 50 wherein in the introducing step the hot water is poured onto a fixed spot or small area on the filter to prevent hot water overflow out of the container during the introducing step.

56. (new) A method as defined in claim 50 wherein at least part of the filter is sufficiently hydrophobic to stay sufficiently dry after contact with water, thereby allowing air to pass through the filter.